



## MCC Committee Room

### Entrée

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<b>Six Coffin Bay oysters – two ways</b>	<b>18</b>
shallot pearls, salmon caviar, fig & white balsamic pickled watermelon rind, chive oil, sparkling wine & watermelon granita	
<b>Peking duck &amp; sweet corn broth</b>	<b>17</b>
duck & mushroom dumplings, pan fried mushrooms & young corn Pan-fried mushrooms, truffled crème fraiche & celeriac crisps	
<b>Cured Port Lincoln kingfish</b>	<b>20</b>
eggplant mayo, charred leek, fennel, candied lemon, eggplant chips, finger lime	
<b>Lemon poached free range chicken</b>	<b>18</b>
ashed goats' cheese, cucumber, radishes & beets, toasted hazelnuts, rhubarb & hibiscus gel	
<b>Pistachio crusted veal loin</b>	<b>19</b>
buffalo mozzarella, roasted heirloom cherry tomatoes, zucchini, olive soil & basil	

### Main

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<b>Crisp barramundi fillet</b>	<b>35</b>
cauliflower puree, roasted baby carrots, prawn butter, herb salad	
<b>Slow roasted free-range pork belly</b>	<b>39</b>
braised pork pastry, pumpkin cream, apple gel, broccolini tips	
<b>Roasted Victorian lamb loin</b>	<b>39</b>
truffled pea puree, caramelised baby onions, sautéed oyster mushrooms & red wine jus	
<b>Orange roasted duck breast</b>	<b>39</b>
carrot jam, sautéed potato, baby turnips, pickled blueberry jus	
<b>Roasted beef fillet</b>	<b>40</b>
mustard & red wine butter, asparagus, hand cut chips & red wine jus	

Vegetarian option available upon request



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### Sides

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<b>Hand cut chips</b> truffle salt, lime aioli	<b>5.5</b>
<b>Salad of radicchio, frisée &amp; cos hearts</b> apple balsamic vinaigrette & caramelised walnuts	<b>5</b>

### Dessert

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<b>Pina colada</b> coconut sponge, Malibu cream, coconut snow & pineapple sorbet	<b>15</b>
<b>Citrus pebble</b> raspberry & dark chocolate crumble, yuzu foam, mandarin coulis & Amaretto ice cream	<b>15</b>
<b>Pistachio cheesecake</b> Raspberry coulis, passionfruit pearls & passionfruit sorbet	<b>15</b>
<b>Strawberry eclair tart</b> Pavlova, raspberry foam & bergamot sorbet	<b>15</b>

### Cheese

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A selection of three local & imported cheeses served with dried muscatels, quince paste, candied walnuts & selected crispbreads

<b>For one person</b>	<b>17</b>
<b>For two people</b>	<b>22</b>
<b>For three people</b>	<b>27</b>
<b>For four people</b>	<b>32</b>

***Three courses – Glass of MCC Wine – Coffee/Tea - \$65.00***